

CEREAL FOODS WORLD®

Volume 30

Author Index

- Bachman, A., 289
 Baker, D., 389
 Bauman, H. E., 236, 409, 732
 Bibby, B. C., 851
 Blenford, D. E., 189, 351, 728
 Bogyo, S. W., 165
 Borenstein, B., 274
 Brody, A. L., 188, 352, 734
 Bushuk, W., 447
- Chen, J., 862
 Chou, M., 288, 471, 804
 Christensen, E. A., 376
 Crawford, R. D., 227
 Cuevas, R., 707
 Cullen, R. W., 223
- D'Appolonia, B. L., 437, 498, 862
 Deline, G. D., 697
 Dexter, J. E., 511
 Deyoe, C. W., 176
- Emberger, R., 691
 Engstrom, A., 635
 Erdman, J., Jr., 186, 232
- Figueira, E., 707
 Finley, J. W., 238, 474
 Finney, K. F., 794
 French, F. D., 344
 Freund, P. R., 271
- Gelroth, J. A., 209
 Gordon, H. T., 274
 Gould, W. A., 219
 Gram, H. R., 383
 Grandjean, A. C., 848
 Gustafson, N. J., 831
 Guy, E. J., 644
- Hansen, L. P., 182
 Hedgcoth, C., 781
 Hofland, C., 635
- Hoseney, R. C., 453, 791
- Jackel, S., 290, 524, 872
 Jarl, D., 459
 Johnson, L. E., 274
 Johnson, S. R., 839
 Jones, D., 335
 Joshi, N., 283
 Juliano, B. O., 651
- Katz, F., 187, 230, 287, 354, 410, 472, 521, 666, 730, 803, 869
 Kemp, D. R., 344
 Kilborn, R. H., 511
 Klevay, T., 507
 Kreitzman, S., 845
 Kumari, M. S., 283
 Kurerth, W. H., 227
- Labuza, T., 187, 234, 287, 353, 411, 468, 518, 665, 731, 802, 827, 868
 Lazarus, C. R., 319
 Lees, P., 501
 Loewe, R., 347
 Lorenz, K., 347
- Magnuson, K. M., 179
 Manners, D. J., 461, 722
 Marks, B. G., 632
 McCrea, J. M., 777
 McDermott, E. E., 169
 McFarlane, I., 386
 Miller, R. C., 323
 Moore, W. R., 791
 Morgan, K. J., 839
- Nolte, L. L., 227
 Noonan, J. E., 265
 Novak, F. A., 209
- Oh, N. H., 176
- Pape, S., 640
- Payne, T., 215
 Perry, P., 522, 662, 806
 Pomeranz, Y., 443, 784
 Powers, M. E., 641
 Preston, K. R., 511
- Racca, E., 707
 Ranhotra, G. S., 209, 703
 Ranum, P., 347
 Renz, K. H., 319
- Sander, E. H., 871
 Sanderson, G. W., 770
 Schmidl, M. K., 212
 Seib, P. A., 176
 Shelton, D. R., 437
 Sloan, A. E., 374, 641
 Stauffer, C. E., 8, 162, 206, 263, 314, 434, 496, 628, 688, 766, 826
 Stillings, B. R., 639
 Straka, R., 329
 Swartz, M., 173
- Tarleton, R. J., 164
 Thayer, D. W., 714
 Tipples, K. H., 511
 Tweed, A. R., 511
- Vaidehi, M. P., 283
 Varriano-Marston, E., 339
- Ward, A. B., 176
 Warthesen, J. J., 503
 Waslien, C., 286, 355, 410, 468, 516, 663, 731, 803, 870
 Webb, B. D., 784
 Wong, C., 173
 Woollen, A., 333
- Youngs, V. L., 227
- Zeman, N. W., 777

Subject Index

- AACC 1985 Membership Directory, 73
 AACC Annual Meeting
 Abstracts, 538
 Call for Papers, 1985 Annual Meeting, 153
 Call for Papers, 1986 Annual Meeting, 857
 Educational Table Top Displays, 582
 Postconvention Reports, 27
 Preliminary Program, 378
 Tentative Meeting Program, 529
 Upcoming (schedule), 255, 303, 367, 426, 680, 758, 820, 890
 AACC Annual Report, 569
- AACC Board of Directors Meetings, 420
 AACC Board of Directors Profiles, 874
 AACC Committee Reports
 Committee on Quality Tests for Wheat and Flour, 674
 Program Advisory Committee, 193
 Bread Firming Committee, 595
 AACC Constitution, 147
 AACC Corporate Members, 58, 194, 250, 296, 362, 421, 484, 750, 812, 887
 AACC Division and Section Reports
 Milling and Baking Division, 249, 481, 814, 886
- 814, 886
 Central States Section, 295, 813, 886
 Chesapeake Section, 885
 Japan Section, 598
 Lone Star Section, 195
 Manhattan Section, 482
 Midwest Section, 812
 Nebraska Section, 746
 Niagara Frontier Section, 295, 482
 Northern California Section, 195
 Northwest Section, 595
 Pioneer Section, 194, 420, 746

- Toronto Section, 482, 674
- AACC Elections
- Candidates, 52
- Results, 419
- AACC Endowment Fund, 748
- AACC Fellows Program, 811
- AACC New Members, 194, 250, 298, 363, 421, 484, 598, 674, 750, 814, 886
- AACC News, 55, 193, 249, 295, 361, 419, 481, 595, 671, 745, 811, 885
- AACC Placement Service, 362, 597
- AACC Short Courses
- Dough Conditioner, 483
- Enzymes in Cereal Processing, 361
- Food Fortification, 56
- Gum Chemistry and Technology, 249
- Introduction to Cereal Chemistry and Technology, 597
- Milling for Cereal Chemists, 298
- Pasta and Durum Wheat Quality, 597
- Starch: Structure, Properties, and Food Uses, 195
- Upcoming (schedule), 198, 255, 303, 366, 426, 680, 758, 820, 890
- AACC Show in Print, 13
- AACC Treasurer-Elect, 746
- Advertisers Index, 158, 202, 258, 310, 370, 430, 490, 624, 684, 762, 822, 894
- Alpha-Amylase Production
- Feeding Studies, 777
- Industrial Enzyme, 777
- Recombinant RNA, 777
- Thermostable, 777
- Alsberg-Schoch Award Address
- Part I. Some Aspects of the Structure of Starch, 461
- Part II. Some Aspects of the Metabolism of Starch, 722
- Associations (department), 196, 254, 302, 366, 602, 679, 754, 815
- Athletic Performance
- Diet and, 848
- Nutrition and, 848
- Sports Nutrition, 848
- Awards
- William F. Geddes Memorial Award, 745
- Carl Wilhelm Brabender Award, 671
- Alsberg-Schoch Memorial Award, 811
- AACC Honorary Membership, 672
- Thomas Burr Osborne Medal Award, 671
- Charles N. Frey Memorial Award, 250, 420
- Milling and Baking Division Myron D. Baustian Memorial Award, 885
- Northwest Section William F. Geddes Memorial Lectureship Award, 193, 885
- AACC-Corn Refiners Association Outstanding Paper Award, 674
- AACC-International Wheat Gluten Association Outstanding Paper Award, 674
- Kansas State University Distinguished Faculty Award, 482
- Majel MacMasters Memorial Achievement Awards, 747
- National Institute of Packaging, Handling, and Logistic Engineers Award, 595
- P. F. Pelschenke Medal, 811
- AIN Fellows, 361
- IFT Fellows, 813
- Bagels
- Commercially Produced, 209
- Nutritional Composition, 209
- Baking (column), 290, 524, 872
- Beta Carotene
- Use in Coloring Bakery Products, 274
- Book Reviews
- Alterations in Food Production. D. W. Knorr and T. R. Watkins, eds., 69
- Bakery Specialties. A. B. Barrows, 414
- The Book of Edible Nuts. F. Rosengarten, Jr., ed., 69
- The Book of Tempeh. W. Shurtleff and A. Aoyagi, 667
- Carbohydrates, Proteins, Lipids: Basic Views and New Approaches in Food Technology. F. Meuser and W. Kulikowski, eds., 593
- Cereal Crops for Industrial Use in Europe. F. Rexen and L. Munck, 591
- Cereal Grain Protein Improvement. Proceedings of the Final Research Coordination Meeting of the FAO/IAEA/GSF/SIDA Coordinated Research Programme, 669
- Cereal Production. E. J. Gallagher, ed., 414
- Cereal Technology. M. A. Alsaady, ed., 356
- Controlled Atmosphere and Fumigation in Grain Storages. B. E. Ripp, H. S. Banks, E. J. Bond, D. J. Calverly, E. G. Jay, and S. Navarro, eds., 591
- Control of Food Quality and Food Analysis. G. G. Birch and K. J. Parker, eds., 68
- Crops as Sources of Nutrients for Humans. R. M. Welch and W. H. Gabelman, eds., 742
- Cultivating Agricultural Literacy: Challenge for the Liberal Arts. G. K. Douglass, ed., 667
- Developments in Food Analysis Techniques-3. R. D. King, ed., 68
- Developments in Food Colours-2. J. Walford, ed., 67
- Electromagnetic Radiation Properties of Foods and Agricultural Products. N. N. Mohsenin, 192
- Engineering and Food. Vol. 1. Engineering Sciences in the Food Industry. Vol. 2. Processing Applications. B. M. McKenna, ed., 414
- Extrusion Cooking Technology. R. Jowitt, ed., 245
- Fermentation and Biochemical Engineering Handbook: Process, Process Design, and Equipment. H. C. Vogel, ed., 67
- Food Analysis, Principles and Techniques. Vol. 1. Physical Characterization. Vol. 2. Physicochemical Techniques. D. W. Gruenwedel and J. R. Whitaker, eds., 247
- Food Reviews—International. Vol. 1, no. 1. R. Teranishi and I. Hornstein, eds., 881
- Food Science and Nutritional Health: An Introduction. T. P. Labuza and J. W. Erdman, Jr., 476
- Functional Properties of Food Components. Y. Pomeranz, ed., 881
- Gluten Proteins. A. Graveland and J. H. E. Moonen, eds., 808
- Grain Handling and Storage. G. Boumans, 742
- Guide Pratique d'Analyses dans les Industries des Cereales (Practical Guide for analysis in the Cereal Industries). B. Godon and W. Loisel, ed., 245
- The History and Evolution of the Western Canadian Wheat Grading and Handling System. G. N. Irvine, 66
- History of Tempeh. W. Shurtleff and A. Aoyagi, 192
- Immunoassays in Food Analysis. B. A. Morris and M. N. Clifford, eds., 808
- Improving Small-Scale Food Industries in Developing Countries. W. Edvardson and C. W. MacCormac, eds., 245
- Lipids in Cereal Technology. P. J. Barnes, ed., 476
- Measurements in the Rheology of Foodstuffs. J. H. Prentice, 667
- Nutritional and Toxicological Aspects of Food Safety, Advances in Experimental Medicine and Biology. Vol. 177. M. Friedman, ed., 414
- On Food and Cooking. H. McGee, 808
- Principles of Fermentation Technology. P. F. Stanbury and A. Whitaker, 593
- Proceedings of the 22nd Nordic Cereal Congress. K. M. Fjell, ed., 356
- Snack Food Technology. S. A. Matz, 669
- Starch: Chemistry and Technology, 2nd edition. R. L. Whistler, J. N. BeMiller, and E. F. Paschall, eds., 356
- Thermal Processing and Quality of Foods. P. Zeuthen, J. C. Cheftel, C. Eriksson, M. Jul, H. Leniger, P. Linko, G. Varela, and G. Vos, eds., 192
- Tofutti and Other Soy Ice Creams: The Nondairy Frozen Dessert Industry and Market. W. Shurtleff and A. Aoyagi, 742
- Xenobiotics in Foods and Feeds. J. W. Finley and D. E. Schwass, eds., 66
- Calendar (department), 198, 255, 305, 367, 426, 487, 621, 680, 759, 820, 890
- Carbohydrates
- in Baking, 437
- in Bread, 437
- in Starch, 437
- in Sugars, 437
- Cereal Chemistry Abstracts, 70, 190, 243, 292, 416, 477, 587, 658, 736, 807, 878
- Cereal Flavors (column), 522, 662, 806
- Cereal Industry Newsletter, 65, 191, 241, 293, 359, 415, 479, 585, 661, 741, 809, 883
- Cereals in Europe (column), 189, 351, 728
- Check Samples
- Accuracy, 503
- Analysis, 503
- Analytical Results, 503
- AACC Sanitation Check Sample, 885
- Chemical Additives
- Agroindustrial Chemicals, 165
- Food Safety, 165
- Classified (department), 201, 257, 309, 683, 760, 820, 890
- Codex Commission, 745
- Companies (department), 254, 303, 366, 423, 487, 603, 679, 756, 816, 888
- Complex Carbohydrates
- Consumer Attitudes, 635
- Grain Products, 635
- Computer Systems (Laboratory)
- Data Acquisition, 383
- Data Base Management, 383
- Management Information System, 383
- Consumer Research (column), 288, 471, 804
- Consumer Research
- Good Housekeeping-AACC Study, 641
- Nutrition, Consumer Knowledge of, 641
- Defect Action Levels on Wheat and Flour, 507
- Dental Caries
- Cereal Foods and, 851
- Editorials, 8, 162, 206, 263, 314, 374, 434, 496, 628, 688, 766, 826
- Engineering (column), 871
- Equipment (department), 302, 366, 424, 606, 756
- Extrusion Cooking of Pet Foods
- Economics of Cooking Extrusion, 323
- Energy Use in Extruders, 323
- Extrusion-Stable Flavors
- Influence of Cereal Flours on Taste Perception, 319
- FD&C Colors

- Future of Regulation, 265
- Testing of, 265
- Flavor Research: An Analytical Approach, 691
- Flour Chlorination
 - Cake Quality, 339
 - Chlorinated Starch, 339
- Flour Protein
 - Structure and Functionality in Dough and Bread, 447
- Food Research (column), 187, 234, 287, 353, 411, 468, 518, 665, 731, 802, 868
- Food Shopping Patterns
 - Households, 839
 - Nutritional Quality, 839
- High-Speed Mixing
 - Suitability for American Bakeries, 344
- How Genetic Manipulation Can Beat Malnutrition, 501
- In Test Marketing (column), 187, 230, 287, 354, 410, 472, 521, 666, 730, 803, 869
- Ingredients (column), 238, 474
- Instructions to Authors of Technical Articles, 6
- Instruments (department), 254, 608, 756, 818, 889
- Integrated Pest Management
 - Chemical and Nonchemical Pest Control, 335
 - Cleaning—Alternative to Pesticides, 459
- AACC-IWGA Best Paper Award: Noodles VI. Functional Properties of Wheat Flour Components in Oriental Dry Noodles, 176
- Literature (department), 426, 818
- Meetings (department), 198
- Membership Survey Results, 47
- Methodology (column), 289
- Methods Guide
 - 1985 Guide to Instruments Used in the American Association of Cereal Chemists Approved Methods, 393
- Milk Proteins: Nutritional and Functional Uses
 - Caseinates, 173
 - Whey Protein Concentrates, 173
- Mixing Phenomenon
 - Effect of Agents on, 453
 - Review, 453
- Natural Colors in Cereal-Based Products
 - Annatto, 271
 - Bixin, 271
 - Curcumin, 271
 - Turmeric, 271
- New Products (department), 423, 604, 680, 758, 816
- Notices (department), 487, 604, 680, 815
- Nutrition (column), 186, 232, 286, 355, 410, 468, 516, 663, 731, 803, 870
- Oriental Dry Noodles
 - Noodles, Function of Protein Fractions, 176
 - Wheat Flour Proteins, 176
- Obituaries, 296, 363, 812
- On-Line Color Measurement and Baking Oven Control
 - Baking Oven Control, 386
 - Color Control, 386
 - Process Control, 386
 - Quality Control, 386
- Packaging (column), 188, 352, 734
- People (department), 196, 252, 300, 365, 422, 486, 602, 678, 752, 815, 888
- Perspectives, 164, 376, 632
- President's Page, 498
- Product Development
 - Health and Diet, 827
 - Research, 827
- Product Showcase
 - The Chopin Rheofermentometer, 281
 - Fro-Dex 55L, 280
 - Instant Polar Gel C, 277
 - Polar Gels 11 and 13, 278
- Properties of Commercial Glutens
 - Chorleywood Bread Process, 169
 - Gluten Fortification, 169
- Quality Control (column), 236, 409, 732
- Raisins in Light Foods
 - in Crackers, 223
 - in No-Sodium Breads, 223
- Nutrition and Properties, 223
- Regulation
 - Food Law, 827
- Research
 - Alveograph Studies on Hard Red Spring Wheat Flour, 862
 - Computer Program Evaluation of Durum and Hard Red Spring Wheat, 227
 - The Determination of Fiber, Starch, and Total Carbohydrate in Snack Foods by Near-Infrared Reflectance Spectroscopy, 389
 - Effect of Sodium Chloride Levels on Sponge Doughs and Breads, 644
 - The Leavening of Bread Dough, 791
 - Mineral Nutrient Variability of Commercially Grown Wheats and Wheat Flours, 347
 - The Potential of Rice Yeast in Aiding the Hunger Problems of Young Children, 182
 - Relationship of Flour Starch Damage and Flour Protein to the Quality of Brazilian-Style Hearth Bread and Remix Pan Bread Produced from Hard Red Spring Wheat, 511
 - Sensory Evaluation of Cereal-Pulse Malt Biscuits with High Protein Value, 283
 - The Technology for Industrial Production of Precooked Corn Flour in Venezuela, 707
- Services (department), 302, 424, 604, 680, 820
- Snack Foods
 - Corn Products, 219
 - Potato Chips, 219
- Special Session Report: Consumer Viewpoints, Cereal Industry Issues Consumers and Nutrition—A Challenge for the Food Industry, 638
- Implications for Food Research and Product Development, 639
- Implications for Regulatory Agencies, 640
- Spice Flavorings and Alternatives
 - Encapsulated Spice Flavors, 697
 - Natural Flavors, 697
 - Oleoresin, 697
- Technical Review
 - Application of Radiant Energy in Pest Management, 714
 - Cooperative Tests on Cooking Properties of Milled Rice, 651
 - Rice Hardness and Functional Properties, 784
- Thomas Burr Osborne Medal Address
 - Experimental Breadmaking Studies, Functional (Breadmaking) Properties, and Related Gluten Protein Fractions, 794
- Tortillas
 - Corn and Flour, 703
 - Nutritional Profile, 703
- Twin- and Single-Screw Extruders, 329
- Vital Wheat Gluten
 - Aquaculture, 179
 - Cereal, 179
 - Nonfood, 179
 - Pet Foods, 179
- Walnuts and Light Foods
 - Natural Ingredients, 215
 - Walnut Composition, 215
 - Walnuts, Baking, 215
 - Walnuts, Nutrition, 215
- Weight Control
 - Cambridge Diet, 845
 - Diet Products, 212
 - Diet Safety, 845
 - Formula Foods, 845
 - Low-Calorie Formulated Foods for, 845
 - Obesity, 212
- Wheat
 - Genes, 781
 - Glutens, 781
 - Recombinant DNA, 781
 - Storage Proteins, 781
- Wheat Flour Lipids
 - Gluten Proteins and Lipids, 443
 - Interaction of Lipids with Proteins and Starch, 443
 - Lipids and Protein Extractability, 443
 - Lipids and Shortening Response, 443
 - Protein Quality and Lipid Composition, 443
 - Shortening Response and Flour Lipids, 443
- Wheat Foods
 - Bread, 831
 - Consumption of, 831
 - Nutrient Contribution, 831
- Yeast
 - Bakers', 770
 - Compressed, 770
 - Fermentation, 770
 - Instant, 770
 - Molecular Biology of, 770